

DUKE'S HEAD

Putney

For memories that last a lifetime. The Duke's Head is a riverside Grand Victorian grade listed building that echoes with history, style and laughter, and has a brilliant array of bright and gorgeous spaces available for any part of your special day. From intimate gatherings to grand weddings - with dedicated events staff to help you plan, gorgeous fresh seasonal food and an enviable wine cellar,

The Duke's Head really does have it all!

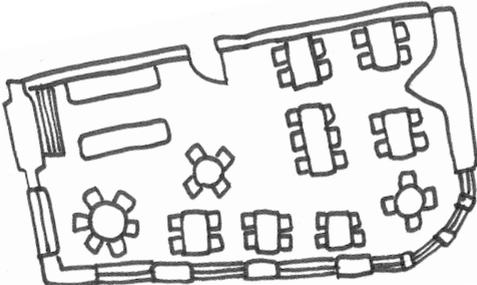


CAPACITIES AND FLOOR PLAN

WOLSEY ROOM



MAXIMUM 50 PEOPLE
FOR CERMONIES



Standing



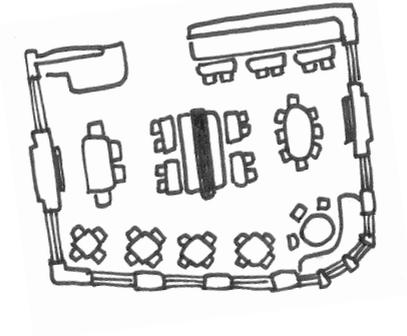
Seated

CAPACITIES AND FLOOR PLAN



THE COXSWAIN

	120
	80



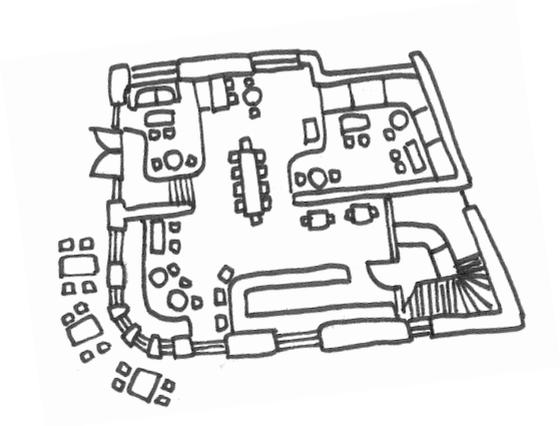
	
Standing	Seated

CAPACITIES AND FLOOR PLAN

ROWING CLUB



120



Standing



Seated



MENUS

2 Courses £30 per head - 3 Courses £35 per head

Starters

Chicken liver and duck pate, brioche, quince onions
Prawn and crab fish cake, chunky tomato and sorrel chutney
Treacle cured bacon, grilled gem, shaved Montgomery cheddar, anchovy dressing
Beetroot and dill cured salmon, smoked salmon mousse, crispy capers
Goat's cheese, baby spinach, balsamic onions and candied walnuts

Mains

Roast duck breast, grilled chicory and orange salad and juniper puree
Braised shin of beef, caramelised carrots and turnips spring onion mash and ale gravy
Pan fried sea bream fillet, creamed king's cabbage and rattle potatoes with potted shrimp butter
Baked rainbow trout, almond sauce, candied peppers and spinach
Aubergine bake with spiced tomato and sweet onion sauce, rocket and walnut pesto

Puddings

Seasonal crumble, custard
Lemon and blueberry posset, lavender shortbread
British cheese board
Chocolate and cherry brownie with peanut butter ice cream
Cambridge burnt cream

seasonal sample menu only

CANAPÉS

Meat

Seared beef sirloin, crushed peas, horseradish cream
Chicken Caesar salad, sourdough crumbs, parmesan crisp
Mini cumberland sausage, caramelised onions, ketchup and mustard

Fish

Cured salmon, salsify, lemongrass gel
Smoked mackerel pate en crouete, charred cucumber and dill
Mini fish and chips, tartare sauce

Vegetarian

Grilled aubergine ribbon, spiced baba ghanoush
Wild mushroom duxelle crostini, whipped Colston Bassett cheese
Harisa spiced butternut squash tartlet, crumbled feta

Sweet

Millionaires shortbread
Lemon meringue pie
Banana sticky toffee pudding

£2 per piece

Minimum order of 20 pieces per individual canape type

seasonal sample menu only

BUFFET MENU

Seasonal scotch eggs

Sausage rolls

Pea and mint falafel

Broccoli and stilton quiches

Artichoke and smoked mozzarella arancini

Thai crab cakes

Lamb koftas

Fish tacos

£15 per portion

Minimum order of 20 portions

*let us aware of any dietary requirement prior to
making your order*



OTHER INFO

Opening times

Monday - Thursday 11am - 11pm

Friday - Saturday 11am - 12am

Sunday 12pm/Noon - 10.30pm

License for civil ceremonies up to 50 people in the upstairs Wolsey room.

Disabled access to the Coxswain restaurant area.

The Wolsey room

Hire (ceremonies only): £200,

Minimum spend: Mon - Thu £500, Fri - Sat £1000, Sun £800,

deposit: £100,

The Coxswain

Minimum spend: Mon - Thu £2000, Fri £3000, Sat £4000,

(Sun not available for private hire) deposit £500,

The Rowing Club

Minimum spend (Jan-Nov) Sun-Thu £1500, Fri £2000, Sat £3000,

(Dec) Sun-Wed £1500, Thu-Sat £3000,

Private dining menu tastings available on request.

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 10 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, Deposit

Your booking is provisional until we receive the deposit.

Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date and 100% cancellation charge 1 month before your booked date.

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 7 working days prior to your event.

Equipment and Extra Furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

Service Charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The Extra Mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you .



FIND US



DUKE'S HEAD

Putney

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